

SCRAPS

FROM THE NEWSMAN'S NOTES

The lately issued rules and regulations governing the United States Army contain the interesting statement that "officers cannot get drunk."

This is startling, to put it mildly, but it is probably along the line of needed improvements. There has been much talk of late of a reorganization of the Army. It appears that the Army has already been reorganized.

For I can remember distinctly when an officer of the United States Army could get drunk—and it didn't take much more happy water to make him drunk than to make an ordinary citizen drunk. But the Government appears to have found some sort of a serum that will prevent an Army officer from feeling the effects of what he puts inside him.

I am really undecided, however, as to whether this is to be looked upon by the officers themselves as an advantage or otherwise. Of course, it is well, after a night out, to be able to show up at roll call in the morning without one's eyes looking like two burned holes in a blanket, and to be able to scratch one's head without putting an arm out of joint, reaching for the side of the forehead.

But, on the other hand, what's the use of drinking if one can't get drunk? Few men—or officers—drink merely because they care particularly for the taste of the booze. It is the effect they want. And if there are no effects, it looks like time, effort and money wasted to buy drinks.

There are other joys, too, which the man who can't get drunk will miss. There is no sweeter music in the world, as Shakespeare never said, than the tinkle of the ice in the pitcher the morning after. This joy is now to be taken from the officers of the army of Uncle Sam.

And what pleasure is there in a man sitting at a hilarious banquet and watching his friends slip one by one under the table, while he himself sits stolidly in his place, the skeleton at the feast?

No; I'm afraid the new order of things is not going to be an unmitigated pleasure to the officers of our country's army, who can't get drunk.

The District Court of Appeals at San Francisco has ruled that it is no crime to rob a restaurant-keeper.

Oh, joy!

That settles the burning question that has been agitating my soul for these many years—where is the next meal coming from?

No longer will it be necessary for me to frisk my pockets in a vain search for the dime to buy coffee and sinkers in the morning. The free-lunch counter where I have been wont to graft my midday lunch may keep its ancient cheese and moldy bread. I need no longer chase the festive sardine about the oily tin.

And dinner! No more stewed mutton and saw-dust pie for mine. Me for the restaurant. And not the beany around the corner, but the real bong tong, catty of shanty, way-in-Q, swell joint where they charge you eight dollars for drawing your breath out on the sidewalk in front and you tip the waiter with a seven-dollar bill. Here, garçon, take my order quick. I want a cocktail while I'm thinking about it. And you might bring a dozen raw with the cocktail. Then I'll have a little soup—no, not bouillon; I've been having bouillon for years by various names. They always make it out of what's left over where I've been eating.

Um-m-m, yes; fairly good. Now the fish. And be sure it's just right, too. And after that you may bring me—let me see—I think a canvas-back is about the size of my appetite today. And a bottle of Ruedenheimer. Yes; quart, of course. I won't have the fuzzy water until later.

What's this? The check! Take it away. You don't suppose I'm going to pay for this, do you?

Have me pinched? Well, I don't think. Wake up. Don't you know that the courts have decided that it's not wrong to beat a restaurant-keeper? Here's a nickel for your trouble.

Oh, joy!

I can't help being puzzled sometimes by the extraordinary efficiency of our local post office and the marvelous degree of intelligence manifested therein. It is really amazing at times, the almost human intelligence exhibited by some man who wears the gray for Uncle Sam. It not infrequently happens that I get my mail within at least three or four days after it arrives. I understand that there are others in Honolulu who are equally favored.

Of course, one cannot expect this to happen every time a mail arrives. And perhaps I may be hypercritical, but I must admit that sometimes I feel like raising a mild objection when a letter arrives seventeen days

after it is dropped into the local post office.

It happens that I have part of my mail addressed to the office, and the rest in care of the house. Yesterday January 10, I received a letter addressed very plainly to me and, according to the postmark thereon, received at the post office on December 24.

What really astonishes me is that the post office was able to find me at all, in view of other occurrences. At the time when Lionel Hart was on trial for attempting to burn the newspaper, and the story was occupying a large part of the first pages of the newspapers; when even the small children in the streets knew that Hart's residence at that time was in Oahu Jail—the postmaster advertised two letters received at the post office for Lionel Hart, present address unknown. I suppose I really ought to be thankful that I got my mail at all.

While I am on the subject, I am reminded of one other instance of superhuman intelligence. I saw my name some time ago in the advertised letter list, and hiked for the post office to claim my lost property. After the usual amount of red tape had been unwound, the clerk handed me a letter very plainly addressed to me at the Bulletin office. Probably they couldn't find it in the books.

I was going to say something about the wise and beneficent system of having only one money order clerk at the money order window on steamer days, and of the joys of having to stand in line for an hour before one can get a chance to buy an order—but I won't. This paper has to go through the mails.

The charge of misquoting a man interviewed is one to which a newspaper man must get accustomed, but to which few of them ever become reconciled. Plenty of men are free enough with their tongues. They are ready to make all sorts of charges against their neighbors, sometimes with proper foundation for the charges and often without.

But when they see their utterances in cold print, what they said to the reporter does not always look so nice as it sounded. The sound of their own voices may be music in their ears, but the same sounds represented on paper by symbols do not appear artistic.

And so they reply. "I never said it; I have been misquoted," is the wall which they raise. "The reporter is a liar. You can't believe anything you see in the papers, anyway."

It is hard to decide which is the worse pest,—the man who goes back on his own statements or the man who comes to the reporter and tells him a highly sensational story about some one else and winds up with "You mustn't quote me, of course. I'm just telling you this so you can use it yourself on your own responsibility."

There is only one brand of man who causes more trouble for the newspaper man. He is the one who rushes wildly to the editor and demands that a story be not published. In Honolulu it makes no difference as to what the story is, whether it will injure anybody or not. "Keep it out, anyway. It's none of the paper's business and none of the public's business." Anything from a meeting of the Amalgamated Association of Oriental Dish Washers to an executive session of the Board of Directors of the Planters' Association is tabu. Keep it out. It's nobody's business but our own.

Everybody goes into executive session. The Boozie Board holds executive sessions to pass upon public business which is in no way private. Tom Jones goes into executive session with his wife to have a little family jar. The Board of Supervisors holds executive sessions to transact the public business. Any effort on the part of the newspaper men to find out what is going on is regarded as impudent impertinence. "It's of no interest to the public. Keep it out."

MOUTH OF THE CANNON

"The Mouth of the Cannon" is to be given its last presentation tonight at the Orpheum theater. It proved an unusually entertaining drama last night, and the advance sale promises a big attendance tonight. On Monday night "Peaceful Valley," a play of the homely, homespun variety, containing a story that touches every heart, is to be the bill. Mr. Cooley has always considered this play one of the finest in his repertoire. Another splendid play is promised for the end of next week, when "Home, Sweet Home" will be played.

The new Orpheum prices are proving popular with the public, increased attendance being the rule every night. The reduction Manager Cooley has made is a substantial one, and the theater-goers are showing their appreciation of it.

CONTRACTORS MUST USE COMMON SENSE

Required To Interpret Specifications Upon Broad Grounds

"Specifications must be interpreted upon the broad grounds of professional intelligence and common sense."

This is the motto that has been adopted by Superintendent Marston Campbell as the policy of his office, to be lived up to by contractors doing work for the government. It must not apply to the Nuanu dam contract alone, but to all other work.

There has been a great deal of trouble at various times over contracts, and the present Superintendent does not propose to have any more if he can help it. He wants intending bidders to know beforehand that the Government is not going to stand for any ennobling. And he does not intend to indulge in any quarrels with them. He tries to put everything on such a basis that, if the contractor does not live up to his agreement, the matter can be taken to the courts for adjustment, instead of being thrashed out in wordy quarrels such as marked the progress, or lack of progress, of the Nuanu dam before.

A statement has been prepared by the Superintendent showing the amount of materials which will be required to complete the dam. It is as follows:

Earth fill, with revetment of stone paving, of broken stone base, 180,230 cubic yards. Alternate Plan: Earth fill, with revetment, of concrete or broken stone base, 185,200 cubic yards; rock fill, 5100 cubic yards; excavation for spillway, 5100 cubic yards; excavation for core wall trench, 700 cubic yards; concrete in core wall, 120 cubic yards; concrete in spillway, 575 cubic yards; masonry wall in spillway, 165 cubic yards; stone paving in spillway, 2080 square yards; redwood lumber in core wall, 84,700 feet B. M.; area of natural surface below contour 985, 7 1/2 acres; area of natural surface between contours 985 and 1028, 72 1/2 acres.

The Rev. Dr. Aked, pastor of the Fifth Avenue Baptist Church, the "Rockefeller church," New York, told his congregation that unless a debt of \$7000, contracted before he was made pastor, was liquidated at once, he would resign. The \$7000 was produced.

Prof. Oscar Lassar, a well-known dermatologist and a member of the Berlin University faculty, died in Berlin as a result of hurts received in an automobile accident recently.

BY AUTHORITY

SEALED TENDERS.

SEALED TENDERS will be received by the Superintendent of Public Works until 12 m. of Monday, January 20th, 1936, for furnishing all material and labor and constructing a three-room teachers' cottage at Kapapa, Kauai, T. of H.

Plans and specifications on file in office of Superintendent of Public Works and in office of the Garden Island Publishing Co., Lihue, Kauai. A deposit of \$5.00 will be required on securing plans and specifications which will be refunded on return of same to the Superintendent of Public Works.

All tenders to be on blanks furnished by the Superintendent of Public Works. They must be accompanied by a certified check in the sum of \$100.00 made payable to Marston Campbell, Superintendent of Public Works.

The Superintendent of Public Works reserves the right to reject any or all bids.

MARSTON CAMPBELL, Superintendent of Public Works, Department of Public Works, Honolulu, January 9th, 1936. 3895-31

SEALED TENDERS.

Sealed tenders will be received by the Superintendent of Public Works until 12 o'clock noon of Thursday, Feb. 6, 1936, for the completion of Nuanu Dam and Reservoir No. 4.

Plans and specifications on file in the office of the Superintendent of Public Works of the Territory of Hawaii. Copies can be procured on payment of \$5.00, which sum will be refunded on return of same to the office of the Superintendent of Public Works.

All tenders must be on blank forms furnished by the Superintendent of Public Works.

Each tender must be accompanied by a certified check in the sum of \$5,000.00, made payable to Marston Campbell, Superintendent of Public Works.

The Superintendent of Public Works reserves the right to reject any or all bids.

MARSTON CAMPBELL, Superintendent of Public Works, Honolulu, Jan. 7, 1936. 3892-71

Poultry Pointers

TO GET GOOD LAYERS

The best layers are what we all want. That is what we have been looking for ever since we commenced to keep hens. We turn first to this breed, then to that, and meet with more or less disappointment. Some lay well in the spring, and produce but few eggs during the summer, fall and winter; others lay moderately at all seasons, but do not come up to the number we have a right to expect, from our good care and generous feed. Now what breed will lay the most eggs at all seasons? This is the question we all want to solve, and if any one breed will do this it will be to the exclusion of all others. One man tells us that Leghorns are the greatest layers on earth. They lay well both winter and summer. If well fed and carefully housed. Another man says that Plymouth Rocks or Wyandottes will outlay all other breeds, especially in winter. These men have good strains of the breeds they extol and consequently are satisfied and loud in their praise of the breed which does so well for them.

A lady wrote me some time ago that she had some Buff Plymouth Rocks which did not lay eggs enough to pay for the food they consumed. She liked these birds, she said, and wished to keep them, but could not afford to do so unless they would at least pay their keep. She evidently had a strain of poor layers. Their utility qualities had not been looked to, and they had grown up indolent and unproductive birds. What was she to do? Discard them and condemn the breed? No; she can, if she looks far enough, obtain a strain of Buff Plymouth Rocks that are excellent layers, or she might, by the introduction of new blood, build up a strain of layers from her flock, providing there is among the number one or more hens that are fairly good layers.

There are two methods of increasing the productivity of a strain. One is to pedigree breed from the best layers, using trap nests, and males that are from hens that are great producers. By this method, if the functional activity is kept up by generous feeding, each succeeding generation will be better layers than the last. While this method will necessitate quite close inbreeding, as the records of both the hens and the mothers of the males must be known, and consequently must be obtained from the same strain, an experienced breeder may so select that there will be no deterioration in his birds.

While keeping in prominence the egg producers, he must also build up the vigor of his flock. Vigor is the foundation, and without it we cannot hope for either productivity or strong fertility. Occasionally new blood may be introduced, as an outcross with birds entirely unrelated strengthens fecundity.

Another and simpler method of breeding for egg-production is to use hens known to be good layers. They may be selected by the use of the trap nests, or if one is sufficiently well versed, he can select them by their form and mannerism. To these hens are mated males from a recognized strain of good layers, entirely unrelated to the hens. This is done every year. That is, new males are secured every year. This constant crossing will stimulate the reproductive organs to their greatest activity.

Beginners should start with a strain of known producers, thus saving years of labor, and build for greater productivity. This necessitates good care, as birds from the most productive strain can easily be fed and housed that they will prove indifferent layers, and chicks hatched from eggs from great layers may be so reared that they will never make more than ordinary producers. I have heard men say that they got eggs from so-and-so, who claimed to have great layers, but the birds hatched from these eggs were poor layers. This was no doubt due to the indifferent care they received during the period of growth. You cannot condemn a strain because eggs from that strain do not produce layers, unless you know you have given the chicks every possible advantage, and hatched them at the right time of the year to make good layers. Usually pullets hatched in hot weather or too early in the season will not commence to lay at a time to secure for them a good laying record. Spring is the time to hatch layers, though the fall hatched birds will make good summer layers if their growth is not checked by cold weather.

When we have a strain that will, under right conditions, produce a large number of eggs, we must so house, care for and feed them as to secure the maximum results. In some hands the best laying birds in the world will prove unsatisfactory. Good layers are more responsive to good care than those that are just ordinary, and will shrink in production proportionately more. Heavy layers require heavy feeding and special care in order to have them do their best, and good care in order to make them do even ordinarily well.

Some breeds, and certain strains of nearly all breeds, will lay under more adverse circumstances than the general run of hens. This is due to their docility and great vigor. A strain of hens that have for generations been allowed free range, will not do as well in close confinement as those that have been for generations restrained. Some of the more docile breeds do not seem to care much whether they are allowed to run or are confined. They lay about as well under one condition as another, if they can be made to exercise sufficiently to keep down an excess of fat.

We need not look to any one breed for all the good layers. We can find them in any breed and there is not much difference between the best laying strain of the various breeds. The laying trait is not a breed characteristic, but rather that of a strain or family. Some breeds produce their eggs at a less cost for feed than others, but the best strains of those known as the practical breeds will all lay very nearly the same number of eggs in a year. The laying contests prove this.

A \$1000. Bird

Queen Ato Ka, the famous S. C. Brown Leghorn hen owned by Miss Sophie Pichlynn, an Indian girl, is valued at one thousand dollars. Ato Ka was bred and raised by David Kehm, of Allentown, Pa. This wonderful bird wins hands down wherever shown. It was originally sold for fifteen dollars by its former owner, Mr. Kehm.

You can't get eggs from hens unless you give them plenty of the right kind of feed, no more than you can draw molasses from the vinegar barrel.

The superiority of pure-bred chickens over mongrels consists in the fact that they are more uniform in body, commence and continue laying more evenly and the eggs are more uniform in size, shape and color. Individually there may be as good laying mongrels as pure-breds, but collectively there are not. In a flock of mongrels there may be a few good layers, while in a flock of pure-bred hens, that have been bred for egg production, a poor layer is the exception.

It is amusing to note the absurd ideas some people have about the poultry business. One man purchased an incubator, placed it in his cellar, lighted the lamp and waited for it to lay eggs and hatch them.

Poultry Editor Bulletin:—Q. Are Columbian Wyandottes an established breed?—H. M. A. Yes.

Q. If a White Leghorn lays a white-shelled egg, why should White Plymouth Rocks lay dark ones? Can man control this by careful breeding?—E. L. L. A. It is customary for the Plymouth Rock variety to lay eggs, the color of which are a rich brown, varying somewhat in shade. This is a Plymouth Rock trait, just as the Leghorns lay an egg of snowy whiteness. Undoubtedly an expert breeder can control this trait and reverse natural conditions. In the experienced fancier's hands the chicken can be molded to suit the most eccentric taste.

Drinking Men Not Wanted

The above sign is now seen in many shops and offices in this city, because drinking men are unreliable. Competition is too keen and life is too strenuous for an employer to keep men on his payroll whose nerves are unsteady and whose brains are not clear.

Every line of business is beginning to close its doors to drinking men. Drunkenness is a disease and like most diseases, has its remedy. Orlene is the reliable treatment and is sold under a positive guarantee to effect a cure or your money will be refunded. Orlene is in two forms: No. 1, which can be used without the patient's knowledge in tea, coffee or food; and No. 2 for those who wish to be cured.

The guarantee applies to both forms. Mailed in plain sealed package on receipt of \$1.00. Write for free booklet, mailed in plain sealed envelope. The Orlene Co., Washington, D. C., or Honolulu Drug Co., Ltd.

DR. ALVAREZ RETURNS AFTER LONG ABSENCE

Dr. Alvarez, the accredited Spanish Consul to Honolulu, who has been away for about five years, returned last Tuesday from Cananea, Sonora, Mexico, where he has been living since leaving this city. He expects to remain here about a year to look after private interests.

For two years of his absence the Doctor was a physician in the hospital maintained by the Cananea Copper Company. Afterward he engaged in private practice. This he has left in charge of his son, Dr. Walter Alvarez.

For The Epicure

Mince meat

Boil two pounds of lean beef and set aside to cool. Chop very fine. Mince a pound of suet, rejecting all shreds and strings. Peel and chop five pounds of apples. Seed and halve two pounds of raisins. Wash carefully two pounds of cleaned currants and submit a pound of sultana raisins to the same process. Cut into tiny dice three-quarters of a pound of citron. Put all these ingredients together, adding, as you do so, a tablespoonful each of allspice and cloves, two tablespoonfuls each of mace and cinnamon, a teaspoonful of ground nutmeg, a tablespoonful of salt and two and one-half pounds of brown sugar. Stir in, now, a quart of good sherry and a pint of French brandy. Pack down in a stone crock for one week before making into pies.

Mushroom Catsup

Break fresh mushrooms into bits and put in layers in a stone crock. Sprinkle each layer well with salt. Cover and set in the cellar for three days, stirring the contents with a wooden spoon several times a day. At the end of three days warm the mushrooms slightly, mash them to a pulp and squeeze through a coarse muslin bag. Boil the juice for ten minutes, then measure, and to each pint of it allow a half teaspoonful each of whole peppers and allspice, a blade of mace, two slices of onion, a bayleaf and a very little paprika. Put liquid and spices over the fire and boil until thick. Strain and when cool bottle and seal.

Salted Peanuts

Shell and skin freshly roasted peanuts. Put into a baking pan with two or three tablespoonfuls of melted butter; turn them over and over in this, then set in the oven until lightly browned. Draw the pan to the door of the oven and sift over the nuts fine salt, tossing and turning them that all may be coated. Stand for thirty seconds in the oven, then turn into a colander and shake to dislodge the superfluous salt. Spread on a platter to dry and get crisp.

Apple Butter

Boil good cider until reduced one-third, then put into it as many sliced, peeled apples as it will cover, and simmer, stirring frequently, until the fruit is tender. Take out the apples with a skimmer and put more into the cider, continuing in this way until all the cider has been absorbed by the fruit. Turn all into a stone crock and leave until next day, then return to the fire and boil gently until reduced to a soft mass. Pack in stone jars.

Finnan Haddie

Wash the fish well, leave in cold water for an hour, then drain and cover with scalding water for five minutes. Drain again, wipe dry, rub with butter and lemon juice, sealing that the fiber is penetrated with Serve at once with a hot butter sauce both, and broil for fifteen minutes, and garnish with a sliced lemon.

Onion Soup

Slice a large onion and fry in hot lard. Add flour for thickening, put in a quart of water and let boil 10 minutes. Season with salt, pepper, and a few chopped sorrel leaves. Beat the yolks of two eggs; stir them in the whole, and pour over-slices of toast.

Fig Preserves

Take the figs when nearly ripe and cut across the top in the form of a cross. Cover with strong salted water and let stand three days, changing the water every day. At the end of this time cover with fresh water, adding a few grapes or fig leaves to color and cook until quite green. Then put again in cold water, changing twice daily, and leave three days longer. Add a pound granulated sugar to each pound of figs, cook a few moments, take from the fire and set aside two days. Add more sugar to make sweet, with sliced and boiled lemon or ginger root to flavor, and cook until tender and thick.

Loebster Faci

This is delicious to serve at card parties or luncheons. Remove the meat from a large boiled lobster; then pick into flakes. Place one pint strained tomato pulp in stewing pan and when hot add one tablespoon of cornstarch, wet with a little cold water; two tablespoons of butter, one level teaspoon wet mustard, one level spoon of scraped onion and the lobster. Simmer until creamy, then fill paper cases. Strew with brown bread crumbs. Serve hot. Canned lobster can be used.

Frozen Berets

If you want a real delicacy try this: Boil the amount of sugar beets required. When boiled peel, slice and cover with vinegar. Allow them to freeze over night. Serve with ice slightly melted, and you will be surprised to find they have imbibed the flavor of late old brandy.

Quick Dessert

Take small round milk crackers, butter and toast a light brown; put two crackers in each plate; stew, then seed a half pound of prunes; sweeten to taste. Place prunes on crackers and pour whipped cream over all; add a slice of lemon to each plate.

Japanese Salad

Cut the tops off tomatoes; remove the pulp, fill in with potato salad with the usual French dressing, season with onion chopped fine. Put on ice to chill. Serve on lettuce leaves.

Savory Cakes

Make a rich puff paste. Cut into rounds. Fill the rounds with a mixture of grated cheese, moistened with tomato sauce. Bake in a quick oven and cut into fingers.

Deviled Kidneys

Split sheep kidneys in half, with the skin and white membrane removed. Put two ounces of butter in a saucepan and, when hot, put in the kidneys, dust with salt and pepper, and cook quickly. Four over this a little tablespoonful of onion juice, a tablespoonful of Worcestershire sauce and a tablespoonful of sherry, some bread and stilton cheese.

Ayer's Sarsaparilla Makes Good Blood

Prick your skin with a needle. You will see that it is full of blood. But what kind of blood? Rich and pure? Or thin and impure? Impure blood covers the skin with eczema, rashes, pimples, pustules, salt-rheum, boils, carbuncles, and other sores. These simply tell of something bad down deep in the blood itself. Ointments, washes, powders and cosmetics will not reach the evil. You must take out all impurities from the system with

AYER'S Sarsaparilla

and then see how quickly the skin troubles will disappear. As now made, Ayer's Sarsaparilla contains no alcohol. There are many imitations Sarsaparillas. Be sure you get "Ayer's."

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